

# DINNERLY



## Chunky Chorizo and Tomato Pasta with Crumbled Feta



30 minutes



2 Servings

Brimming with golden chorizo, rich with smoky Spanish spices and topped with creamy feta, this easy pasta is comfort in a bowl.



- 1 onion
- 2 chorizo sausages <sup>6,17</sup>
- 200g penne pasta <sup>1</sup>
- 5g Spanish spice blend <sup>17</sup>
- 400g diced tomatoes
- 50g feta <sup>7</sup>

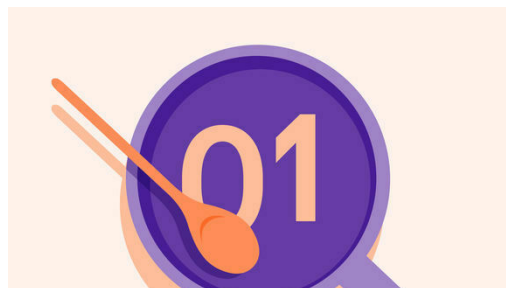
- 2 garlic cloves
- 1 tbs olive oil
- 2 tbs tomato paste
- 2 tsp honey

- medium saucepan
- medium deep frypan

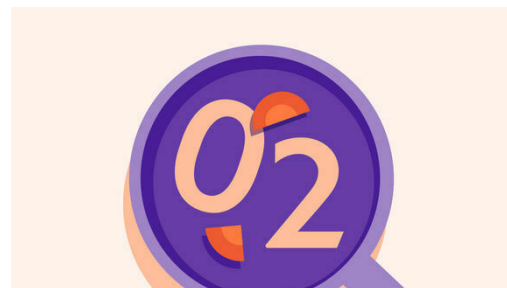
Our veggies come straight from the farm,  
so please wash them before cooking.

Gluten (1), Soy (6), Milk (7), Sulphites (17).  
May contain traces of other allergens.

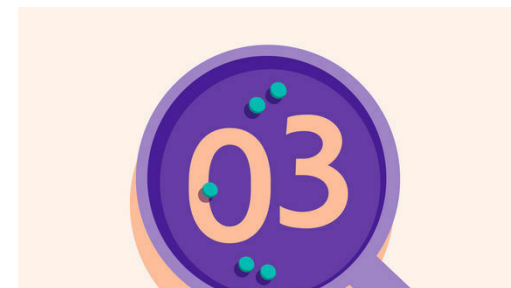
Energy 815kcal, Fat 29.2g, Carbs 93.4g,  
Proteins 39.6g



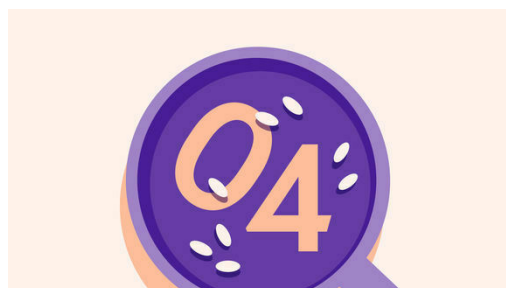
Bring a medium saucepan of salted water to the boil for the pasta. Finely chop the **onion**. Crush or finely chop **2 garlic cloves**. Coarsely chop the **chorizo**.



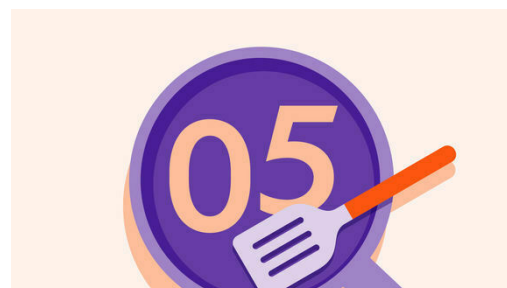
Cook the **pasta** in the pan of boiling water for 10 mins or until al dente. Reserve **80ml (⅓ cup) cooking water**, then drain the pasta.



Meanwhile, heat **1 tbs olive oil** in a medium deep frypan over medium heat. Cook the **chorizo**, stirring, for 4-5 mins until browned. Add the **onion** and cook, stirring occasionally, for 5 mins or until softened.



Add the **Spanish spice blend** (see Make it yours), **garlic** and **2 tbs tomato paste** to the pan and cook, stirring, for 1 min or until fragrant. Stir in the **tomatoes, reserved cooking water** and **2 tsp honey**. Bring to the boil, then reduce the heat to medium and cook, stirring occasionally, for 10 mins or until thickened.



Add the **pasta** to the sauce and stir until well combined and the pasta is warmed through. Remove the pan from the heat. Taste, then season with **salt and pepper**. Divide the **chorizo and tomato pasta** among bowls and crumble over the **feta**. Enjoy!



Our Spanish spice blend has a chilli kick. If you prefer a milder dish or have little ones, reduce the amount to taste.

Questions about the recipe? Customer Service: **02 9056 7570** Email: [hi@dinnerly.com.au](mailto:hi@dinnerly.com.au)  
View the recipe online by visiting your account at [dinnerly.com.au](http://dinnerly.com.au)    **#dinnerly**

 **Packed in Australia**  
from at least 95%  
Australian ingredients